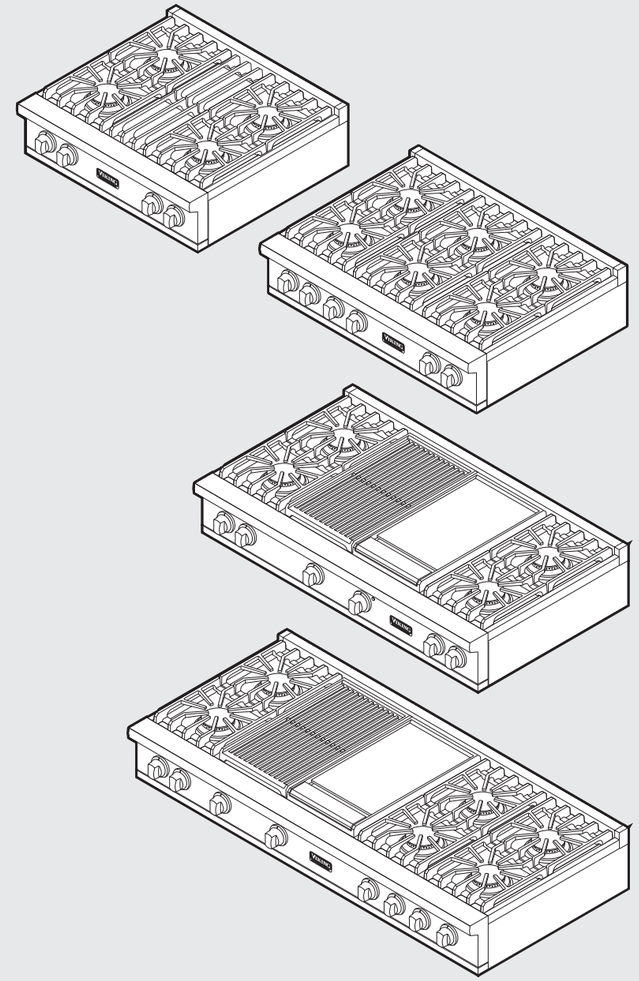
Viking Installation Guide



Professional Built-In Custom Gas Rangetops

Viking Range Corporation

111 Front Street

Greenwood, Mississippi 38930 USA

(662) 455-1200

For product information,

call 1-888-VIKING1 (845-4641)

or visit the Viking Web site at

vikingrange.com

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IMPORTANT– Please Read and Follow

- Before beginning, please read these instructions completely and carefully.

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. **ALWAYS** read and obey all safety messages.

⚠ This is the safety alert symbol. This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word "DANGER," "WARNING" or "CAUTION." These words mean:

⚠ DANGER

Hazards or unsafe practices which WILL result in severe personal injury or death

⚠ WARNING

Hazards or unsafe practices which COULD result in severe personal injury or death

⚠ CAUTION

Hazards or unsafe practices which COULD result in minor personal injury or property damage.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

- **DO NOT** remove permanently affixed labels, warnings, or plates from product. This may void the warranty.
- All local and national codes and ordinances must be observed. Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSIZ223.1/NFPA-54 –latest edition.
- The installer must leave these instructions with the consumer who should retain for local inspector's use and for future reference.

In Canada: Installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes. Installation must be in accordance with the current CAN/CGA B149.1 & 2 Gas Installation codes and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

In Massachusetts: All gas products must be installed by a "Massachusetts" licensed plumber or gasfitter. A "T" type handle manual valve must be installed in the gas supply line to the appliance.

IMPORTANT– Please Read and Follow

A GFI *shall be used if required by NFPA-70 (National Electric Code), federal/state/local laws, or local ordinances.*

- The required use of a GFI is normally related to the location of a receptacle with respect to any significant sources of water or moisture.
- Viking Range Corporation will NOT warranty any problems resulting from GFI outlets which are not installed properly or do not meet the requirements below.

If the use of a GFI is required, it should be:

- Of the receptacle type (breaker type or portable type NOT recommended)
- Used with permanent wiring only (temporary or portable wiring NOT recommended)
- On a dedicated circuit (no other receptacles, switches or loads in the circuit)
- Connected to a standard breaker of appropriate size (GFI breaker of the same size NOT recommended)
- Rated for Class A (5 mA +/- 1 mA trip current) as per UL 943 standard
- In good condition and free from any loose-fitting gaskets (if applicable in outdoor situations)
- Protected from moisture (water, steam, high humidity) as much as reasonably possible

⚠ WARNING

To prevent possible damage to cabinets and cabinet finishes, use only materials and finishes that will not discolor or delaminate and will withstand temperatures up to 194°F (90°C). Heat resistant adhesive must be used if the product is to be installed in laminated cabinetry. Check with your builder or cabinet supplier to make sure that the materials meet these requirements.

⚠ DANGER

FIRE/EXPLOSION HAZARD

IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.

- **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
  - –**DO NOT** try to light any appliance.
  - –**DO NOT** touch any electrical switch; **DO NOT** use any phone in your building.
  - –Immediately call your gas supplier from a neighbor's phone.
  - –Follow the gas supplier's instructions.
  - –If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

IMPORTANT– Please Read and Follow

⚠ DANGER

CHEMICAL HAZARD

To avoid risk of property damage and/or personal injury or death; this appliance is not too be used as a heating source.

- Benzene is a chemical which is part of the gas supply to this cooking product, which is consumed in the flames during combustion. Exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion.
- This appliance contains or produces chemicals which can cause serious injury or death and which are known to the state of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained in accordance to the instructions in this document.

⚠ DANGER

ELECTRICAL SHOCK HAZARD

To avoid risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC). ANSI/NFPA 70-latest edition.

⚠ WARNING

MOVING HAZARD

To avoid risk of severe personal injury; this appliance requires two or more personnel while handling and moving. Possible use of appliance moving devices is recommended.

⚠ DANGER

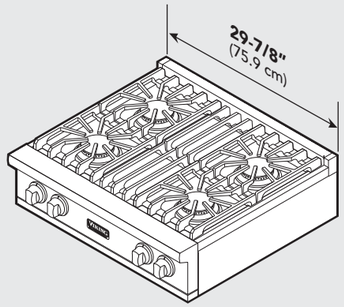
GAS LEAK HAZARD

To avoid risk of personal injury or death; leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.

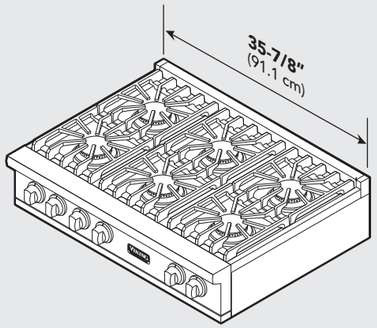
- **DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**

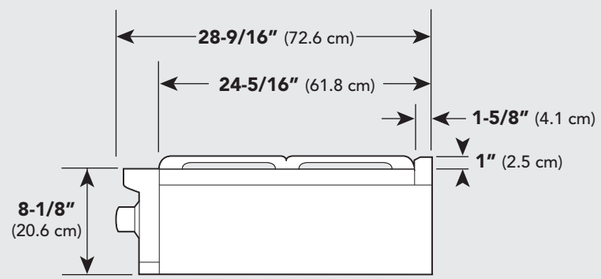
Dimensions

Custom Gas 30" Rangetop



Custom Gas 36" Rangetop





Note: *Unit shown with standard island trim.*

Specifications

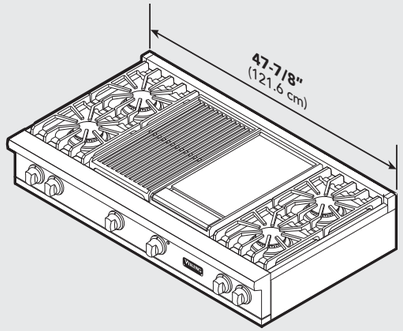
Custom Gas Rangetops		
Description	**30" W. Models**	**36" W. Models**
Overall width	29-7/8" (75.9 cm)	35-7/8" (91.1 cm)
Overall height (from bottom)	To top of grate—9-1/4" (23.5 cm) To top of island trim—9-1/8" (23.2 cm)	
Additions to base height	To top of backguard—add 8" (20.3 cm) To top of high shelf—add 23-1/2" (59.7 cm)	
Overall depth (from rear)	To end of side panel—24-5/16" (61.8 cm) To end of landing edge—28-1/16" (71.3 cm) To end of knobs—28-9/16" (72.6 cm)	
Cutout dimensions	Cutout width—30" (76.2 cm) Cutout height—7-5/8" (19.4 cm) Cutout depth—min. 24" (61.0 cm), max. 25-3/4" (65.4 cm)	Cutout width—36" (91.4 cm) Cutout height—7-5/8" (19.4 cm) Cutout depth—min. 24" (61.0 cm), max. 25-3/4" (65.4 cm)
Gas requirements	Shipped natural or LP/Propane gas; field convertible with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line.	
Gas manifold pressure	Natural 5.0" W.C.P. / Liquid propane L/P 10.0" W.C.P.	
Electrical requirements	120 VAC/60 Hz 4ft. (121.9 cm), 3-wire cord with grounded 3-prong plug	
Max. amp usage	0.5 amps	
Surface burner rating Natural/LP	18,500 BTU (5.4 kW)/16,600 BTU (4.9kW) 15,000 BTU (4.4 kW)/12,500 BTU (3.7 kW)	
Griddle burner rating	NA	15,000 BTU Nat./12,500 BTU LP/Propane (4.4 kW Nat/ 3.7 kW LP)
Char-Grill burner rating	NA	18,000 BTU Nat./16,000 BTU LP/Propane (5.3 kW Nat/ 4.7 kW LP)
Approximate shipping weight	125 lbs. (56.7 kg)	6B-150 lbs. (67.5 kg) 4G-160 lbs. (72.0 kg) 4Q-155 lbs. (69.8 kg)

Minimum clearances from adjacent combustible construction

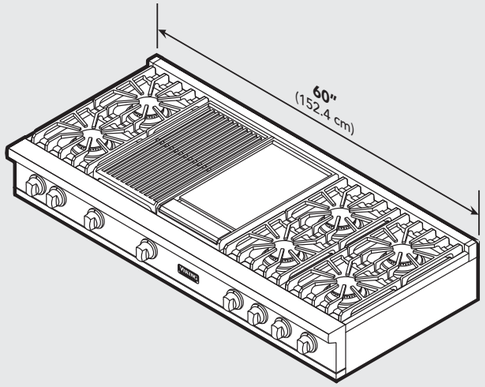
- Cooking surface and below, i.e., 36" (91.4 cm) and below
  - o Sides—0"
  - o Rear—0" with backguard or highshelf; 0" with island trim and noncombustible rear wall; 6" (15.2 cm) with island trim and combustible rear wall.
- Above cooking surface, i.e. above 36" (91.4 cm)
  - o Sides—6" (15.2 cm)
  - o Within 6" (15.2 cm) side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface.
  - o Wall cabinets directly above product must be minimum 36" (91.4 cm) for open top burners above cooking surface.

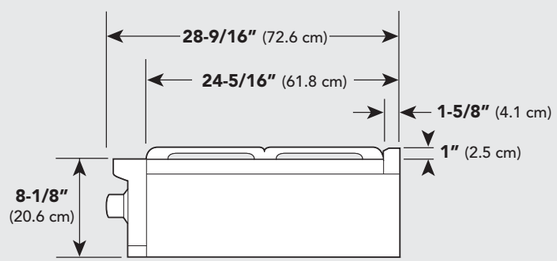
Dimensions

Custom Gas 48" Rangetop



Custom Gas 60" Rangetop





Note: *Unit shown with standard island trim.*

Specifications

Custom Gas Rangetops		
Description	**48" W. Models**	**60" W. Models**
Overall width	47-7/8" (121.6 cm)	60" (152.4 cm)
Overall height	To top of grate—9-1/4" (23.5 cm) To top of island trim—9-1/8" (23.2 cm)	
Additions to base height	To top of backguard—add 8" (20.3 cm) To top of high shelf—23-1/2" (59.7 cm)	
Overall depth (from rear)	To end of side panel—24-5/16" (61.8 cm) To end of landing ledge—28-1/16" (71.3 cm) To end of knobs—28-9/16" (72.6 cm)	
Cutout dimensions	Cutout width—48" (121.9 cm) Cutout height—7-5/8" (19.4 cm) Cutout depth—min. 24" (61.0 cm), max. 25-3/4" (65.4 cm)	Cutout width—60-1/4" (153.0 cm) Cutout height—7-5/8" (19.4 cm) Cutout depth—min. 24" (61.0 cm), max. 25-3/4" (65.4 cm)
Gas requirements	Shipped natural or LP/Propane gas; field convertible with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line.	
Gas manifold pressure	Natural 5.0" W.C.P. / Liquid propane L/P 10.0" W.C.P.	
Electrical requirements	120 VAC/60 Hz 4ft. (121.9 cm), 3-wire cord with grounded 3-prong plug	
Max. amp usage	0.5 amps	
Surface burner rating Natural/LP	18,500 BTU (5.4 kW)/16,600 BTU (4.9kW) 15,000 BTU (4.4 kW)/12,500 BTU (3.7 kW)	
Griddle Burner rating	12" Wide 15,000 BTU Nat./12,500 BTU LP/Propane (4.4 kW Nat/ 3.7 kW LP)	24" Wide Two 15,000 BTU Nat./12,500 BTU LP/Propane (4.4 kW Nat/ 3.7 kW LP)
Char-Grill burner rating	18,000 BTU Nat./16,000 BTU LP/Propane (5.3 kW Nat/ 4.7 kW LP)	
Approximate shipping weight	6G-203 lbs. (91.4 kg) 6Q-193 lbs. (89.1 kg) 4GQ-213 lbs. (95.6 kg) 4G-215 lbs. (96.7 kg) 8B-200 lbs. (90.7 kg.)	6G-256 lbs. (115.2 kg) 6GQ-251 lbs. (113.0 kg)

Minimum clearances from adjacent combustible construction

- Cooking surface and below, i.e., 36" (91.4 cm) and below
  - o Sides—0"
  - o Rear—0" with backguard or highshelf; 0" with island trim and noncombustible rear wall; 6" (15.2 cm) with island trim and combustible rear wall.
- Above cooking surface, i.e. above 36" (91.4 cm)
  - o Sides—6" (15.2 cm)
  - o Within 6" (15.2 cm) side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface.
  - o Wall cabinets directly above product must be minimum 36" (91.4 cm) for open top burners above cooking surface.

Clearance Dimensions (Proximity to Cabinets)

- This rangetop may be installed directly adjacent to existing 36" (91.4 cm) high base cabinets.

  IMPORTANT: The top of the side trim **MUST** be 3/8" (.95 cm) above the adjacent base cabinet countertop.

- The rangetop **CANNOT** be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 6" (15.2 cm) side clearance from the rangetop to such combustible surfaces above the 36" (91.4 cm) counter height.

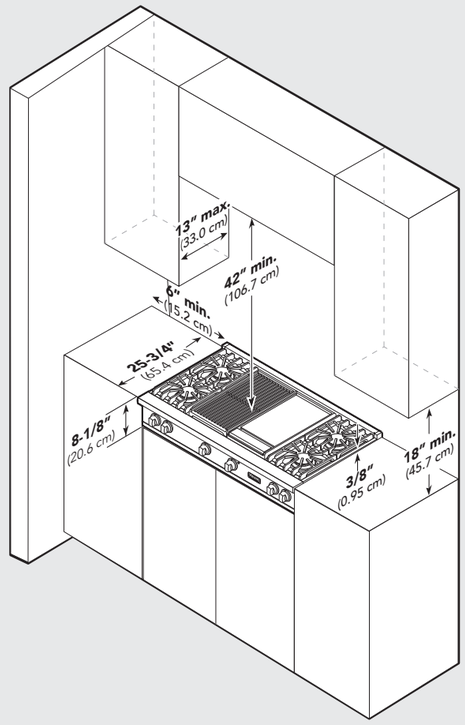
- Within the 6" (15.2 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm), the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 6" (15.2 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop.

- Wall cabinets above the rangetop must be a minimum of 42" (106.7 cm) above the rangetop cooking surface for the full width of the rangetop. This minimum height requirement does not apply if a rangetop hood is installed over the cooking surface.

⚠ CAUTION

BURN HAZARD

To avoid risk of personal injury; the use of cabinets for storage above the appliance may result in a potential burn hazard. Combustible items may ignite, metallic items may become hot and cause burns. If a cabinet storage is to be provided the risk can be reduced by installing a rangehood that projects horizontally a minimum 5" (12.7 cm) beyond the bottom of cabinets.



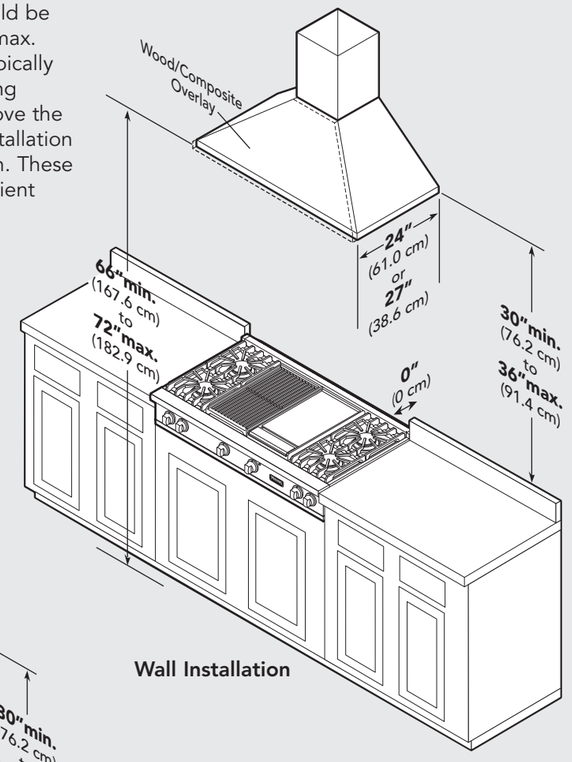
Note: *Based on 24" (61 cm) deep cabinet.*

Note: *Minimum clearance for back wall is 0" with backguard or high-shelf.*

Note: *If a rangetop hood is installed, wall cabinets above the rangetop have a different minimum clearance height.*

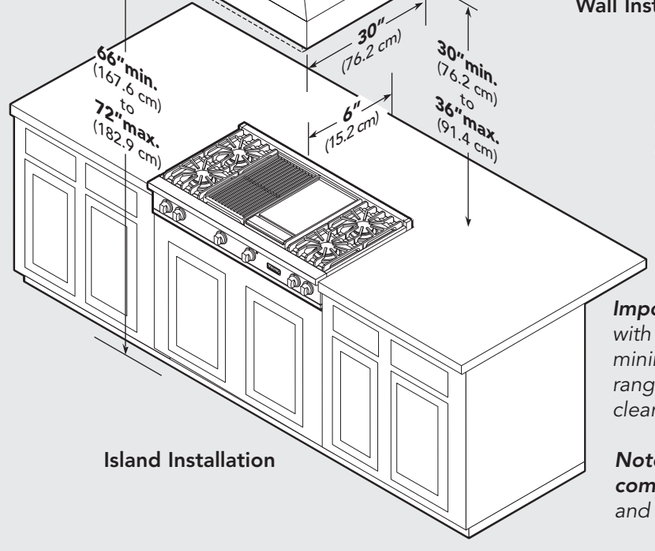
Clearance Dimensions (Wood/Composite Overlay)

The bottom of a standard hood should be 30" (76.2 cm) min. to 36" (91.4 cm) max. above the countertop. This would typically result in the bottom of the hood being 66" (167.6 cm) to 72" (182.9 cm) above the floor. Refer to the rangetop hood installation instructions for additional information. These dimensions provide for safe and efficient operation of the hood.



Wall Installation

Note: *Minimum clearance for back wall is 0" with backguard or high-shelf.*



Island Installation

Important: *This rangetop comes standard with an Island Trim. There must be a minimum of 6" clearance from rear of rangetop to a* **combustible** *wall or 0" clearance to an* **non-combustible** *wall.*

Note: *6" (15.2 cm) min. with island trim and* ***combustible*** *rear wall. 0" with island trim and* ***non-combustible*** *rear wall.*

Electrical & Gas Requirements

Electrical Requirements
There is no connection necessary beyond plugging the unit into a polarized, grounded, 120 volt, 60 Hz, 15 amp circuit. The minimum of 102 VAC is required for proper operation of gas ignition systems. This circuit **MUST** be grounded and properly polarized. The unit is equipped with a 16-SPT2 power cord.

⚠ WARNING

ELECTRICAL SHOCK HAZARD
To avoid the risk of electrical shock, personal injury or death; verify electrical power is turned off at the breaker box and gas supply is turned off until the rangetop is installed and ready to operate, installation by an authorized installer only.

Gas Connection
The gas supply (service) line must be the same size or greater than the inlet line of the appliance. This rangetop uses a 1/2" (1.3 cm) ID NPT (Sch40) inlet. Sealant on all pipe joints must be resistive to LP gas.

The rangetop is designed specifically for natural gas or liquid propane (LP) gas. Before beginning installation, verify that the model is compatible with the intended gas supply.

Manual shut-off valve:
This installer-supplied valve must be installed in the gas service line before the appliance in the gas stream and in a location where it can be reached quickly in the event of an emergency. Any opening behind the rangetop should be sealed.

In Massachusetts: A "T" handle type manual valve must be installed in the gas supply line to the appliance.

IMPORTANT: Any conversion required must be performed by your dealer or a qualified licensed plumber or gas service company. Please provide the service person with this manual before work begins.

Pressure Regulator:

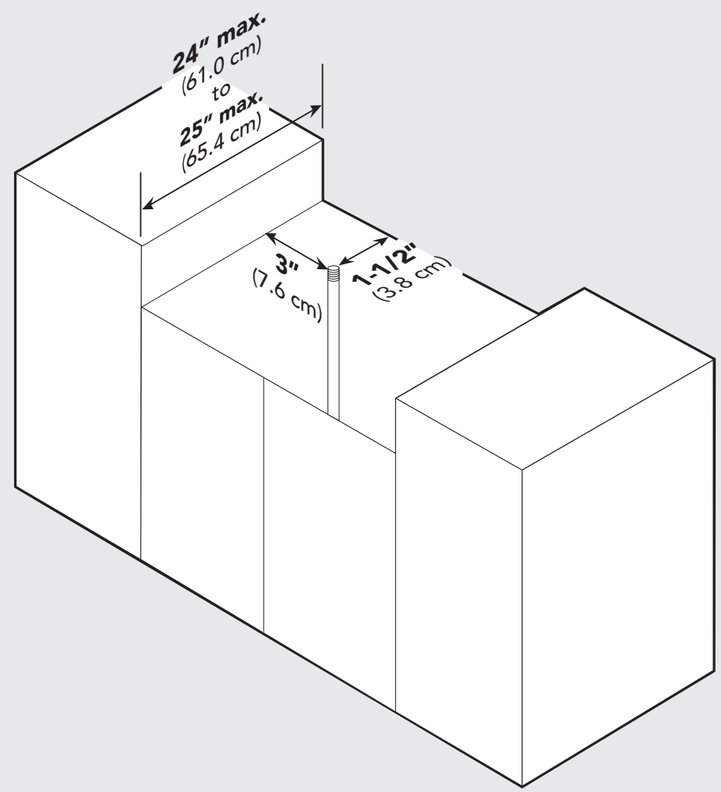
- All heavy-duty, commercial type cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. External regulators are not required on this rangetop since a regulator is built into each unit at the factory. Under no condition bypass this built-in regulator.

- Manifold pressure should be checked with a manometer, natural gas requires 5.0" W.C.P. and LP gas requires 10.0" W.C.P. Incoming line pressure upstream from the regulator must be 1" W.C.P. higher than the manifold pressure in order to check the regulator. The regulator used on this range can withstand a maximum input pressure of 1/2" PSI (14.0" W.C.P.). If the line pressure is in excess of that amount, a step down regulator will be required.

- The appliance must be disconnected from the gas supply piping system during any pressure testing of that system.

Electrical & Gas Requirements

Flexible Connections:
If the unit is to be installed with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy-duty AGA design-certified flexible connector of at least 1/2" (1.3 cm) ID NPT (with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69.



In Canada: CAN 1-6, 10-88 metal connectors for gas appliances and CAN 1-6.9 M79 quick disconnect devices for use with gas fuel.

In Massachusetts: This appliance must be installed with a 36" (3-foot) long flexible gas connector.

General Information

READ AND FOLLOW ALL WARNING AND CAUTION INFORMATION WHEN INSTALLING THIS APPLIANCE.

⚠ CAUTION

BURN HAZARD

The use of cabinets for storage above the appliance may result in a potential burn hazard. Combustible items may ignite, metallic items may become hot and cause burns. If a cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinets.

⚠ WARNING

This appliance shall not be used for space heating. This information is based on safety considerations.

- All openings in the wall behind the appliance and in the floor under the appliance should be sealed.
- **DO NOT** obstruct the flow of combustion and ventilation air.

Moving, Handling, and Unpacking

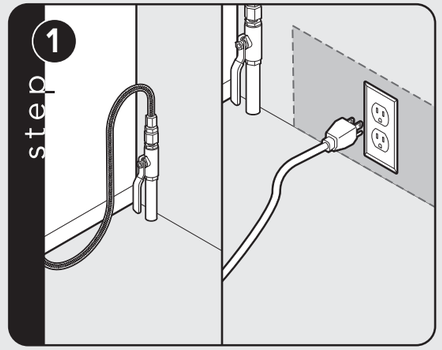
Remove and discard all packing materials, including cardboard and tape on the outside of the rangetop.

Remove the burner grates and styrofoam off the top cooking surface. Be sure to remove the burner caps packaged in styrofoam below the burner grates.

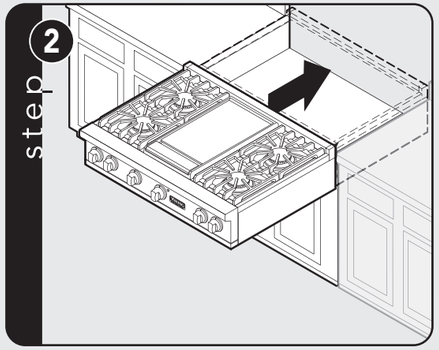
Some stainless steel parts may have a plastic protective wrap which must be peeled off. The interior should be washed thoroughly with hot, soapy water to remove film residues and any dust or debris before being used, then rinsed and wiped dry. Solutions stronger than soap and water are rarely needed.

Installation

Note: *Refer to rangetop electrical & gas requirements section for proper installation information.*



Connect gas and electrical in shaded area. See the "Electrical & Gas Requirements" section for more information.



Slide rangetop into place.

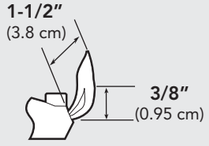
Final Preparation

Some stainless steel parts may have a protective wrap, which must be peeled off. All stainless steel body parts should be wiped regularly with hot, soapy water at the end of each cooling period and with liquid cleaner designed for this material when soapy water will not do the job. If build-up occurs, **DO NOT** use steel wool, or abrasive cloths, cleaners, or powders. If it is necessary to scrape stainless steel surface to remove encrusted material, soak area with hot, wet towels to loosen the material, then use a wooden or nylon spatula or scraper.
DO NOT use a metal knife, spatula, or any other metal tool to scrape stainless steel surfaces. Scratches are almost impossible to remove. **DO NOT** permit citrus or tomato juice to remain on stainless steel surface, as citric acid will permanently discolor stainless steel. Wipe up any spills immediately.

Performance Checklist

A qualified installer should carry out the following checks:

☐ Check top burner ignition. See drawing for proper flame height on HI. The low flame should light at every port.



Service & Registration

If service is required, call your dealer or authorized service agency.
The name of the authorized service agency can be obtained from the dealer or distributor in your area.

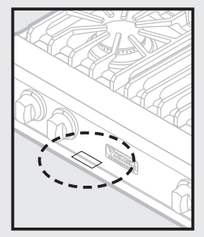
Have the following information readily available.

- Model number
- Serial number
- Date purchased
- Name of dealer from whom purchased

Clearly describe the problem that you are having. If you are unable to obtain the name of an authorized service agency, or if you continue
to have service problems, contact Viking Range Corporation at
1-888-VIKING1 (845-4641), or write to:

VIKING RANGE CORPORATION
PREFERRED SERVICE
1803 Hwy 82W
Greenwood, Mississippi 38930 USA

Record the information indicated below. You will need it if service is ever required. The model and serial number for your rangetop can be found by lifting up the front of the unit and looking underneath on the base.



Model no. _____ Serial no. _____

Date of purchase _____ Date installed _____

Dealer's name _____

Address _____

_____

If service requires installation of parts, use only authorized parts to insure protection under the warranty.

Keep this manual for future reference.

Notes

Notes